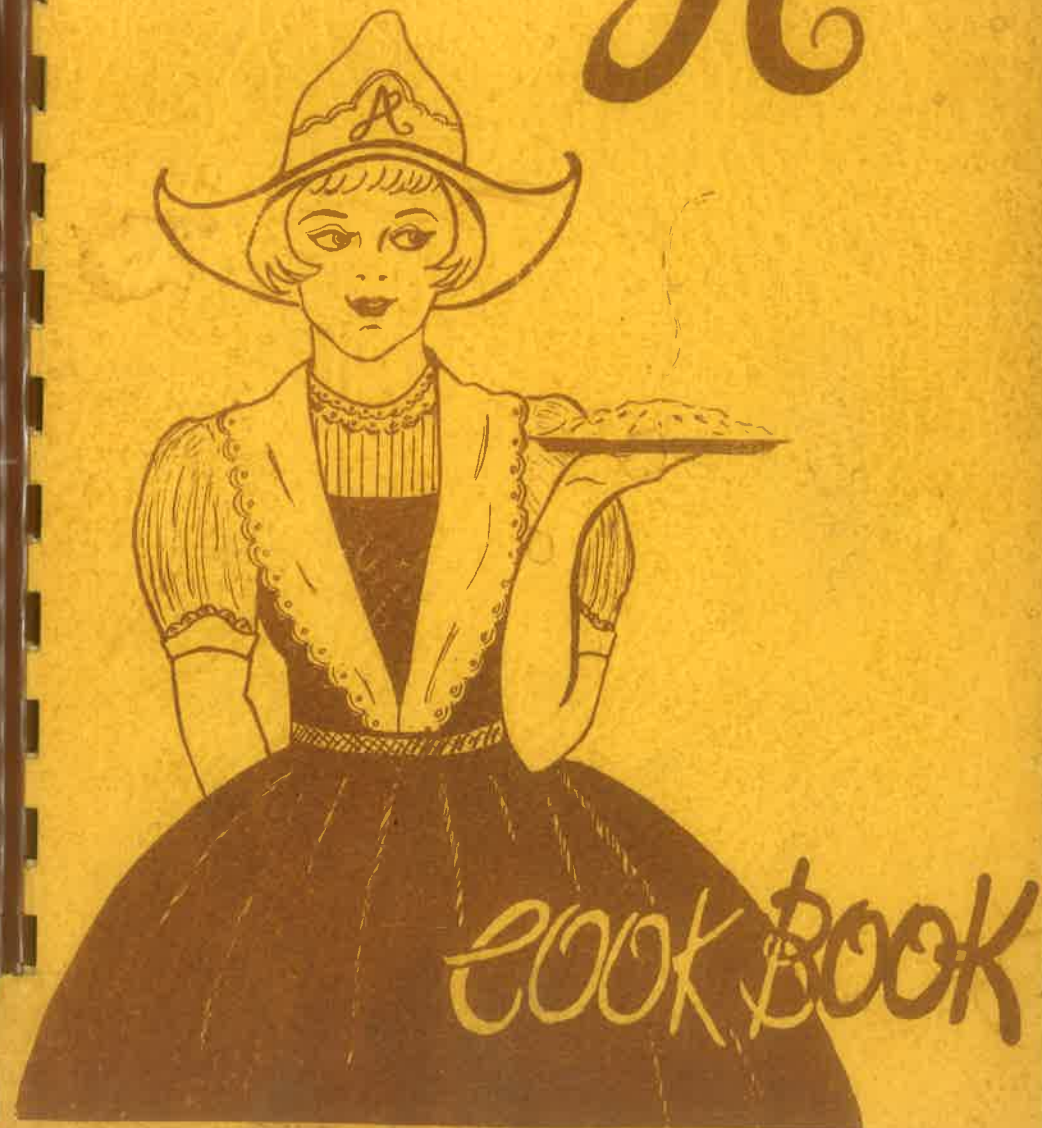


The Happy Hour



COOK BOOK

This Book Compiled By

THE HAPPY HOUR CLUB of
Amity Court #32
Columbia City

Seattle, Washington

Dear Friend:

As you use this book you'll find,
A host of recipes, the best of their kind,
You'll use them and love them and keep them about
For the best cooks in Amity Court have tested
them out.

Cooking A Husband

A good many husbands are spoiled in the cooking. Some women go about it as if their husbands were bladders, and blow them up. Others keep them in hot water. Others let them freeze by their carelessness and indifference. Some keep them in a stew by irritating ways and words. Others roast them. Some keep them in a pickle all their lives. It can not be supposed that any husband will be tender and good managed in their way--but they are delicious when properly treated.

In selecting your husband you should not be guided by the silvery appearance, as in buying mackerel, nor by the golden tint, as in buying salmon. Be sure and select him yourself, as tastes differ. Do not go to market for him, as the best are always brought to your door.

It is far better to have none unless you will patiently learn to cook him. A preserving kettle of finest porcelain is best, but if you have nothing but an earthenware pipkin it will do with care. See that the linen in which you wrap him in is nicely washed and mended, with the required number of strings and buttons nicely sewed on. Tie him in a kettle by a strong silk cord called comfort, as the one called duty is apt to be weak. They are apt to fly out of the kettle and become burned and crusty on the edges, since like crabs and lobsters you have to cook them awhile alive.

Cooking A Husband (Continued)

Make a clear, steady fire out of love, neatness and cheerfulness. Set him as near this as seems to agree with him. If he sputters and fizzes, do not be anxious; some husbands do this until they are quite done.

Add a little sugar in the form of what confectioners call kisses, but no vinegar or pepper on any account. A little spice improves them, but it must be used with judgement. Do not stick any sharp instrument into him to see if he is becoming tender. Stir him gently; watch the while lest he lie too flat and close to the kettle, and so become useless. You cannot fail to know when he is done.

If thus treated, you will find him digestible, agreeing with you and the children, and he will keep as long as you want, unless you become careless and set him in too cold a place.

Mrs. Theo Thomas
friend of Lizzie Townsend



BREAD



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PATRONIZE

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GERMAN POTATO PANCAKES

1

3 medium potatoes 2 eggs
2 tbl. flour 1 tsp. salt

Grate potatoes on fine grater, add eggs, flour and salt. Mix well. Fry in hot melted shortening or beef suet until brown and crisp.

Viola Lawrence

BOSTON BROWN BREAD

"The Bostonians, you know, are most cultured 'tis said. And its greatly on account of their Boston brown bread.

The secret of making, I'm privileged to tell,
So one cup of corn meal, dear sister, sift well;
Then add to the same one cup of graham, (can use rye in place of the graham)
And a cup and a half of white flour;
Of molasses a cup, and an egg beaten up,
And one cup of milk that is sour.
One teaspoon and a half of soda to raise it,
And one of salt, or none would praise it;
Stir it up well, and four hours steam it,
And rest assured all will deem it,
A greater treat than finest cake
That one could eat, or cook or bake.

A cup of rye flour in place of the graham can be used makes a darker and more moist bread. A half cup of raisins is a great addition.

Elizabeth Wesley

SCONES

2 cups flour 1/2 cup sugar
1/4 tsp. salt 4 tsp. baking powder

Mix well. Put in bowl:

2 eggs, save one white 1/4 cup canned milk,
1 tsp. vanilla undiluted

4 tbl. melted butter or chicken fat

Beat eggs, add milk and butter, mix into dry ingredients. Roll out on floured board 1/2 inch thick and cut in diamond shape. Glaze with egg white and sugar. Bake at 375 degrees.

Wilella Doll

APPLE NUT BREAD

2

1/4 cup shortening 2/3 cup sugar

Cream until fluffy. Add 2 beaten eggs, beat together until mixed. Sift together:

2 cups flour 1 tsp. salt

3/4 tsp. baking powder 1 tsp. soda

Add this to creamed mixture alternate with 2 cups coarse, grated and peeled apples. (Use 3/4 tsp. soda if double-action or 1 tsp. if single action). Mix to stiff batter and stir in 1/2 or 1 cup chopped nuts (as you like). Bake in large or 2 small loaf pans - greased and floured in slow oven 325 degrees for 50 to 60 minutes.

Mildred Rau

PINEAPPLE BREAD

2 1/2 can crushed pineapple 1/2 to 3/4 cup sugar

1/2 to 2/3 cup butter or 1 lb. loaf bread
shortening

Mix pineapple with broken-up bread, melted butter and sugar. Put into greased casserole. Bake at 375 degrees for 35-40 minutes. Eat when still warm.

Ella Atterberry

Primrose Court #62

O. of A.

NUT BREAD

2 cups milk 4 cups flour (graham or
1 egg white or whole wheat
1 tsp. salt flour can be used)

3/4 cup sugar 1 cup chopped walnuts

5 level tsp. baking powder

Put in two pans. Bake in oven 40 minutes.

Elizabeth Wesley

ORANGE-DATENUT BREAD

3

1 large orange

1 tsp. vanilla

1 tsp. soda

1/2 cup nuts, chopped

1 cup sugar

1 egg, beaten

2 tbl. shortening

2 cups flour

1/4 tsp. salt

1 tsp. baking powder

Squeeze juice from orange into a measuring cup and fill with boiling water to make one cup. Put rind through food chopper and add enough dates or raisins to make one cup. Add juice and boiling water, stir in soda, sugar, shortening and vanilla. Add beaten egg, then flour which has been sifted with baking powder and salt. Beat well, stir in nuts and beat well. Bake in a loaf pan at 350 degrees for 50 minutes. Cool in pan overnight before slicing.

Eya Armstrong

Given by Mrs. Mingo

ORANGE BREAD

1 medium orange

1 egg, beaten well

2/3 cup dates, pitted

2 cups flour

1/2 cup walnut meats

1/4 tsp. salt

2 tbl. butter

1/2 tsp. soda

1/2 cup hot water

1/4 cup sugar

2 tsp. baking powder

Cut whole orange into sections. Put orange sections, dates and nuts through food chopper. Add hot water and butter. Pour in the beaten egg. Sift flour, salt, baking powder, soda and sugar and add to fruit mixture. Bake in greased loaf pan in 350 degree oven for 1 1/4 hours. Cool thoroughly before slicing.

Elizabeth Wofford

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BANANA NUT BREAD

4

1/4 cup shortening	1 1/2 cups flour
1/2 cup sugar	1/2 tsp. salt
1 well beaten egg	2 tsp. baking powder
1 cup all-bran	1/2 tsp. soda
2 tbl. water	1 tsp. vanilla
1 1/2 cups mashed, fully-ripe bananas	1/2 cup chopped walnuts

Cream shortening and sugar; add eggs, then bran; mix thoroughly. Combine water and bananas. Add alternately with sifted dry ingredients. Mix well. Add vanilla and nuts. Bake in greased 5x9 in. loaf pan in moderate oven 350 degrees for one hour.

Elsie Chriest

FAVORITE DATE BREAD

1 cup dates	1 tsp. soda
1 cup hot water	1 1/4 cups flour
1 cup sugar	1 egg
1 tbl. shortening	1/2 cup walnuts

Pour hot water over dates. Add other ingredients and bake 20 to 30 minutes.

Hallie Griffin

DUTCH STICKY BUNS

1 cake yeast	3 tbl. butter
3 tbl. brown sugar	1 cup scalded milk
3 cups flour	1/2 tsp. salt
1/2 tsp. cinnamon	currants

Let milk become lukewarm and add yeast dissolved in a little warm water. Mix with the flour, 3 tbl. sugar and salt, then knead thoroughly into a soft dough. Put dough into a greased bowl and butter top. Cover and set in a warm place and let rise 3 times its original size. Roll out on board to about 1/4 in. thickness, brush with butter and sprinkle with currants, cinnamon and brown sugar. Roll and cut off 1 inch pieces. Place cut side down on greased pan. Let rise until double in size. Spread tops with butter and plenty of brown sugar. Bake 20 minutes in 400 degree oven.

Gertrude Lowman

ICE BOX ROLLS

5

1 tbl. sugar	2 tbl. melted shortening
2 cakes compressed yeast	1/2 cup lukewarm water
2 cups scalded milk (cooled)	8 cups all-purpose flour
1 tbl. salt	1/2 cup sugar
	2 beaten eggs

Mix tbl. sugar, yeast and water and let stand a few minutes until yeast is melted and foamy. Scald milk and let cool and add yeast. Mix and add remaining ingredients. Knead lightly and let rise. Make as many rolls as desired and store remaining dough in the ice-box. Bake in 350 degree oven for 40 minutes. Makes about 50 rolls.

Opal Axelson

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MY FAVORITE MINESTRONE SOUP 6

Brown:

1/2 lb. hamburger with 1 medium sized onion, chopped.

Add to:

1 1/2 qt. water	1/4 cup raw rice
1-#2 1/2 sized can tomatoes	salt and pepper to taste
2 carrots, diced	1 leaf basil (may be omitted)
2 cups potatoes, diced	pinch thyme
1/2 cup celery, diced	garlic salt to taste
1 cup shredded cabbage	

Mix thoroughly and simmer slowly for one hour. Stir occasionally to prevent the rice from sticking.

This is a good, filling winter soup. More meat (1 lb.) may be used. This soup is very good reheated.

Lillian Gray

CHILI in NOODLES

1 lb. ground beef 2 medium onions, cut fine
dash of salt and pepper

Put 2 tbl. fat in pan and add the preceding ingredients. Stir this mixture until it is evenly browned. Now add a large can of tomatoes and 1 pt. water. Stir and simmer for 15 minutes.

Add one (4 oz.) pkg. fine flat noodles. Stir frequently until it starts to boil, then add 1 can red kidney beans and 2 or 3 tbl. chili powder according to taste. Simmer for 15 minutes longer or until flavors are well blended and thoroughly cooked. Watch carefully all the time as this scorches easily.

Serve hot with garlic bread and tossed green salad.

Loula Laramour of
Orange, Va.
By Grace Taylor

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1 lb. hamburger 1 large onion
 1 clove garlic 1 cup tomatoes
 1 can tomato sauce 1 tsp. salt & pepper
 4 tbl. chili powder 1/2 tsp. cumin powder
 2 cups red kidney beans, cooked until tender
 4 cups water or liquid from beans.

Brown onion and meat, add tomatoes, tomato sauce and seasonings, add minced garlic or 1/4 tsp. garlic powder. Add meat mixture to beans and cook very slow for one hour. Add more liquid if you want chili thinner.

Viola Lawrence

LASAGNA

1 large onion 2 cloves garlic
 6 sprigs parsley 1/4 cup olive oil
 1-# 2 1/2 can tomato paste 2 bay leaves
 1 tsp. salt 1/4 tsp. pepper
 1/2 tsp. oregano 1 pkg. dried mushrooms
 1/2 cup water 1 lb. hamburger
 1 lb. cheese 1 lb. lasagna noodles

Chop onion, garlic and parsley and fry slightly in oil, remove from pan, brown meat, add tomatoes, tomato paste, bay leaves, spices and mushrooms, which have been prepared according to the directions on pkg. and then soaked in 1/2 cup warm water; simmer one hour.

Cook noodles until barely tender, fill casserole in layer-noodles, sauce and sliced cheese, ending with sauce on top. Bake 30 minutes at 325 degrees.

Serves 12 generously.

Mrs. Byron Parker

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2 tbl. chopped onion 1/2 cup cooked peas
 1 tbl. butter 1 tbl. diced pimientos
 1 can cream of celery soup 2 tbl. butter or
 1/2 cup milk margarine
 1-7 oz. can crab meat 3 tbl. bread crumbs

Saute onion in 1 tbl. butter until golden brown. Add celery soup and milk and heat. Add crab meat and dash of pepper. Mix and heat thoroughly. Add peas, pimiento and 2 tbl. butter. Cook 1 1/3 cups pre-cooked rice (or use regular rice if you wish). Rice mixture may be added to creamed crab mixture, put in greased casserole, topped with bread crumbs and put in oven under broiler for 3 minutes or until browned. OR creamed crab mixture may be served over cooked rice without being put in casserole.

Ebba Coleman

CRAB FOO YOUNG

1 can crab or 2/3 cup 1 large dry onion or 8 to
 fresh crab (more 10 green onions
 may be used) 4 cans mushrooms
 1 can beans sprouts sauce with sliced
 1 to 2 stems celery mushrooms (Dawn)
 6 to 8 eggs 1 can mushrooms (sliced
 1/3 to 1/2 cup butter or whole)
 (for frying)

Break eggs into large bowl, whip with fork same as for scrambled eggs. Add: crab just before frying. Be sure to mix well. Have 6 or 8 in. frying pan hot enough to lightly brown butter (small amount) and add bean sprouts, celery and diced onions. Cook until they are half done, add to eggs and crab. (cool slightly first), using 1 1/2 to 2 tsp. butter for each pan of Foo Yung, add enough of mixture to make a nice omelet when nicely brown, turn and cook on other side, continue until all mixture is cooked. 2 to 3 omelets for each person. Heat sauce and can of mushrooms until boiling point. Pour over each dish of crab Foo Yung. Served with fresh green salad or relish dish as a dessert.

This makes a very satisfying and filling meal.

Harriet Yates

2 cans tuna 1/2 large pkg. noodles
6 eggs, boiled

Put a layer of tuna in casserole, then noodles and eggs - repeat for second layer. Scatter either bread crumbs or mashed potato chips over top and use 1 can of cream of mushroom soup or milk to moisten. You can dilute the soup with milk or water. Makes a good dinner or luncheon hot dish. Bake in a slow oven for one hour.

Mildred Rau

NOODLE MEDLEY

2 tbl. shortening 1 can kidney beans (red)
1/2 cup diced onion 3 cups cooked tomatoes
1/2 cup diced green pepper 1 tsp. spaghetti seasoning
1 cup diced celery 1/8 tsp. pepper
1/2 lb. ground beef 1 tsp. salt
2 cups cooked noodles

Heat shortening in skillet. Add meat, onions, green pepper and celery. Saute until lightly browned. Add kidney beans, tomatoes, seasonings, salt and pepper and stir until well mixed. Cover skillet tightly. Turn to high heat until food steams, then turn to simmer. Cook 20 minutes. Place noodles in casserole dish and pour tomato mixture over them. Garnish with sliced American cheese. Cover and bake at 400 degrees 20-25 minutes or until noodles are tender.

Marie Ellingson

MACARONI SOUFFLE

1 cup uncooked macaroni 1/2 green pepper, chopped
1 cup sweet cream or 1 tbl. minced parsley
homogenized milk 1/2 cup grated cheese
1/2 cup butter, melted 4 eggs, yolks and whites
1 cup fresh bread crumbs beaten separately
salt and pepper to taste dash of cayenne pepper

Cook macaroni until almost tender, drain. Scald cream, add other ingredients, stirring in beaten egg yolks. Fold in stiffly beaten egg whites. Pour in buttered casserole and bake one hour at 350°. Serve with mushroom sauce: 1 can mushroom soup and 1/2 can milk. Beat together and pour over the souffle.

Nora Brown

2 lbs. halibut (pimiento, for color,
4 whole eggs if wanted)
1 tbl. chopped parsley 2 double crackers,
1/2 cup whipping cream crushed
salt and pepper to taste

Cook fish until tender, (20 to 30 minutes). While warm, bone, skin and flake.

Place in bowl and add crackers, parsley, salt and pepper. In another bowl put the 4 eggs and beat well. Add whipping cream and beat well. Add this to the fish mixture, blend and place in loaf pan. Place pan in another pan of water. Bake at 350 degrees for about one hour.

Ilma E. Welch
Grand Associate Matron
O. of A.
Seattle, Washington

TUNA LUNCHEON

1 can tuna fish 3/4 pkg. spaghetti--cooked
1 can mushroom soup 2 tbl. butter
2 tbl. flour 1 cup milk and mushroom
1 small can button soup combined
mushrooms 1 pimiento, cut fine
1 green pepper, minced 1/2 pkg. Bluhill pimiento
cheese, broken in
small pieces

Make a white sauce of butter, flour and milk. Add rest of the ingredients and bake 30 minutes in 350 degree oven. Cover first with buttered crumbs.

Olive Hornell

EGG SOUFFLE

Make a cream sauce of 2 tbl. butter, 2 tbl. flour and 1 cup milk. Cook until thickened. Season and cool. Separate 4 or 5 eggs. Beat whites till stiff. Beat yolks. Add 1 cup grated cheese to yolks. (Onion, rice or ground ham may be added). Combine yolk mixture and sauce. Fold in stiffly beaten whites. Bake in ungreased casserole in pan of water at 350 degrees till done.

Eleanor McAdams

2 cups cooked rice
 1 cup shrimp
 Saute in skillet:
 1 small onion, diced
 finely
 1/4 cup diced green
 pepper
 1/2 cup diced celery

Add to above one can tomato sauce.

3 tbl. vinegar	1 tsp. salt
3 tbl. brown sugar	1/4 tsp. pepper
1 cup water	1 tsp. celery salt

Combine with cooked rice, allow to heat through and serve. Result should be sweet sour.

May Ames

CRAB CASSEROLE

4 tbl. butter	2 tbl. flour
2 tbl. cornstarch	3/4 cup milk
1 can chicken rice soup	1 1/2 cups crab
2 eggs	grated cheese

Make white sauce, remove from fire and stir in beaten eggs, add crab meat. Pour in casserole and sprinkle cheese on top. Bake 30 minutes at 350 degrees.

Ethel Frankhouser

BAKED SALMON STEAKS

6 salmon steaks, one inch thick	1/2 tsp. salt
1/3 cup butter	2 tbl. grated onion
1 tbl. worcestershire sauce	

Put steaks in shallow pan, melt butter, add seasonings, spread over fish. Sprinkle onion over each slice. Bake at 425 degrees for 10 minutes.

Lillian Brys

2 lbs. fillets (cod, red snapper, halibut or sole)	1 clove garlic, chopped fine
1/2 cup salad oil	1 cup grated sharp cheese
	1 tsp. salt
	1 cup dry bread crumbs

Cut fish in serving pieces. Combine salt, oil and garlic. Place fish in mixture and marinate for 20 minutes. Drain fish and roll first in grated cheese and then in crumbs. Place in well oiled baking dish and cover with the oil mixture and any remaining crumbs. Bake at 450 degrees for 12 minutes.

Gertrude Jones

SALMON LOAF

Boil 1 cup macaroni in 6 cups water and 2 tsp. salt. Drain. Mix in 2 quart bowl:

1 can cream celery soup	3/4 cup milk
1/4 cup pimiento	1/2 cup cheese

Stir in macaroni and 2 cups salmon, pour in buttered baking dish, sprinkle around edges 1/2 cup cheese. Bake at 350 degrees for 25 minutes.

Shrimp and tuna fish can be used instead of salmon.

Ilda Ewing

SALMON LOAF

2 cups canned or cooked salmon	1/2 cup cracker crumbs
2 tbl. lemon juice	3/4 tsp. salt
pepper	1/4 tsp. paprika
2 egg yolks	3/4 cup hot milk
2 egg whites, beaten stiff	

Remove skin and bones and break salmon fine. Mix well all ingredients, except egg whites. Fold in stiffly beaten egg whites. Bake in greased loaf pan for 45 minutes at 350 degrees. Makes 6 to 8 servings.

Emily Patterson

Saute one medium size onion in butter until golden brown. Thoroughly flour chunks of either fresh Dungeness crab or defrosted, frozen Alaska King crab. Add to onion (do not brown), also add 1 can of small mushrooms and let simmer for about 15 minutes. Lastly add 1 cup thick sour cream and simmer for another 10 minutes. Serve on toast points.

Gertrude Jones

SITKA SALMON PIE

1 recipe for pie crust pastry 1 lb. salmon, fresh
2 cups cooked rice or canned
2 tbl. chopped parsley 2 tbl. grated onion
(this may be omitted) 2 hard cooked eggs
2 tbl. butter

Cheese sauce or spicy sauce of your choice

Line pie pan with pastry and put half of rice mixed with parsley on the crust. Add salmon and grated onions. Cover with chopped hard cooked eggs and dot with butter. Then add in a layer the rest of the rice. Cover with top crust of pastry and be sure to slit pastry for steam vent.

Bake at 350 degrees for 30 minutes. If you use fresh salmon bake for one hour.

Serve with sauce of your choice.

Mrs. John Osseward
Sitka, Alaska
By Grace Taylor

CRAB SPREAD

Put 1/4 lb. butter and 1/2 lb. Velveeta Cheese in double boiler and melt. Add a can of crab meat. Mix and spread on split hamburger buns. Brown slightly under broiler. Spread 9 buns or 18 halves. Very good served with a salad.

Alpha E. Bruff

1 can corn (large, either 2 or 3 carrots (depending
kernel or creamed) on size)

4 to 6 pigs per person

Pare, cube and cook carrots until nearly done. Add to corn in baking dish. Arrange pigs on top. (May precook pigs to remove fat, not to much), of corn and carrot mixture, which has been combined well. Bake in oven at 375 degrees until pigs are well done. If pigs aren't brown use broiler unit to finish. Be careful not to scorch. 1 1/2 cups cooked lima beans may be used in above with all ingredients or to replace carrots.

Harriet Yates

CHEESE FONDUE

3 slices of white bread well buttered, cut into 1/2 in. cubes, 1/2 lb. sharp cheese, grated or ground, 3 eggs, 1 heaping tbl. dry mustard, salt and pepper to taste and 1 cup milk.

Place a layer of bread in buttered baking dish, add layer of cheese and alternate until all is used. Beat eggs, add mustard and milk, beat thoroughly. Pour over mixture. Let stand about 15 minutes before baking. Set in dish of hot water and bake at 350 degrees for 45 minutes. Serves 4 or 5 people. If making larger amount use one egg for each additional slice of bread.

Florence Stewart

SALMON BISCUIT FOR 12

4 cups sifted flour 1/8 cup baking powder
2 tsp salt 1/2 cup shortening
1 1/3 cups milk

Divide into 2 parts. Spread with filling made from 1 cup salmon and 1/2 cup medium white sauce, seasoned with onion, celery as desired. Seal edges. Roll up as a jelly roll. Cut each roll in 6 slices. Place on baking sheet and bake in 400 degree oven. Serve with tomato sauce.

Winnie Schmitz

TAMALE PIE

15

(Serves 25)

5 cups cornmeal
1 1/2 qts. milk
2 1/2 lbs. hamburger
2 onions

2 can corn (#2)
1 can tomatoes (#10)
1/2 cup salad oil

Moisten cornmeal in hot water. Add milk, corn, tomatoes, salt and pepper and let stand while cooking hamburger and onions in the salad oil.

Combine all together and bake in 350 degree oven about one hour.

Winnie Schmitz

CHICKEN CHOW MEIN

1/4 cup shortening
1 tsp. salt
1 cup onions, cut in
fine strips
1 can mixed Chinese
vegetables or bean
sprouts
1 tsp. sugar

2 cups cooked meat,
cut in thin strips
dash of pepper
2 cups celery, cut fine
1 1/2 cups water
2 tbl. cold water
1 tbl. soy sauce
2 tbl. cornstarch

Melt shortening in hot skillet. Add onions, fry for 3 minutes. Add celery, salt, pepper, hot water, mixed Chinese vegetables and meat. Mix; cook 5 minutes. Combine and add thickening ingredients, cold water, cornstarch, soy sauce and sugar. Stir lightly and cook one minute. Serve hot over noodles or with rice.

Lizzie Townsend

CALIFORNIA CHICKEN PIE

1 can tuna fish
2 carrots, diced
2 potatoes, diced
1 onion, chopped
white sauce

1 cup peas
1/2 tsp. salt
1/4 tsp. paprika
1/8 tsp. pepper
pastry

Cook vegetables, make white sauce. Fill casserole with white sauce, tuna, and vegetables. Cover with pastry or biscuit dough and bake until brown.

Elizabeth Wofford

SHORT RIBS with YORKSHIRE PUDDING 16

3 lbs. short ribs
flour
salt
pepper

2 tbl. Crisco
1 cup water
small piece bay leaf
1 medium onion

Cut short ribs into individual servings; trim off excess fat. Sprinkle with salt and pepper and dredge with flour. Brown slowly on all sides in hot fat. Drain off drippings and save for the Yorkshire pudding. Add water, bay leaf and sliced onion to short ribs. Cover and simmer 2 1/2 to 3 hours or until tender, adding additional water as needed. Remove ribs from pan, spoon off excess fat and thicken liquid with a flour-and-water paste for gravy. Season gravy with salt and pepper.

YORKSHIRE PUDDING

1 cup flour
1/2 tsp. salt

2 eggs
1 cup milk

1/4 cup beef drippings

Sift flour with salt. Beat eggs well and stir into flour. Add milk and beat with a rotary beater until smooth. Pour beef drippings into pan and heat very hot until sizzling then pour in the mixture and bake 15 minutes.

Zepha Wineholt

Past Matron of Amity Court

HAM LOAF

2 small loaves bread
2 qts. milk
12 eggs
1 tbl. dry mustard

8 lbs. ground beef
3 lbs. ground ham
2 cups brown sugar
1 tbl. whole cloves

Crumb bread, soak in milk, beat eggs slightly and add to milk. Mix with meat and seasoning. Sprinkle bottom of greased baking pans with brown sugar and whole cloves. Place meat on top. Bake at 350 to 375 degrees, allowing about 30 minutes to the pound.

Dawn Steere

friend of Lizzie Townsend

1 to 1 1/2 lbs. thinly cut round steak. Cut into pieces about 4 inches square. Season with salt and pepper. In a saucepan dice a medium sized onion, 2 tbl. shortening, salt and pepper. Add cracker meal until it sticks together. Remove from heat. Put an ample tbl. of this mixture on the meat. Fold up corners and wrap securely with a string to form a ball. Brown on all sides well. Add water to cover bottom of frying pan. Reduce heat and let simmer for 1 or 2 hours. Remove balls, also the string. Add thickening to the juice for gravy, then pour over the balls. This will serve four or five.

May ~~Frank~~ Ferch

QUICKIE HAMBURGER DINNER

1/2 lb. hamburger	1 can tomatoes
1/2 can tomato sauce	3 cups cooked macaroni
1/2 onion, chopped	salt and pepper

Brown hamburger, add tomatoes and sauce, macaroni and seasonings. Simmer for 1/2 hour and serve.

Lillian Brys

SPANISH DELIGHT

1 lb. pkg. large noodles	2 cans hot sauce
1 can cream corn	1 lb. ground round
1/2 lb. grated cheese	3 onions, chopped and
3 stalks celery, chopped	browned
garlic (optional but good)	

Brown meat, celery, onion and garlic. Cook noodles until tender, drain and add to meat, add hot sauce and corn. Put in casserole and cover with grated cheese and bake for one hour at 300 degrees.

VERY GOOD!

Emily Patterson

1 cup dry rice cooked in boiling water until dry. Fry the following in bacon fat:

2 medium onions	1 large green pepper,
1 1/2 stalks celery	all chopped fine or
	diced

Crumble and sear 1 1/2 lbs. hamburger into the vegetables. Add salt, pepper and chili powder to taste. Combine this with 2 cans tomato sauce and cooked rice. Bake in 350 degree oven for one hour.

Ruth Halliway

SAUSAGE RICE

1 cup uncooked rice	1 lb. link pork sausage
1 small can whole kernel corn	1 can tomato sauce

Cook rice by any preferred method, then mix well tomato sauce and corn. Pour into a casserole and bury sausage links in rice mixture about 1/2 way, leaving ends of sausage sticking up to brown.

Nora Brown

SURPRISE MEAT LOAF

Mix together thoroughly:

1 lb. ground weiners	3/4 cup canned milk
3 cups cooked rice	1 tsp. prepared
3/4 cup grated cheese--sharp	mustard-if desired

Turn into greased loaf pan and bake one hour in slow oven 300 degrees. Serve about six.

CHICKEN ALMOND

2 lbs. ground pork	2 tbl. soy sauce
1 green pepper	2 large onions, chopped
3 pkgs. noodle soup mix	1 medium bunch celery
2 cups uncooked rice	9 cups boiling water
1 small pkg. shelled almonds, sliced	2 cans bean sprouts

(continued on next page)

Brown meat, saute onions and pepper together. Combine and add soy sauce if desired.

Add cut celery and raw rice and the boiling water to the soup. Cook only long enough to separate and pour over other ingredients.

Add almonds.

Bake at 375 degrees for 1 1/2 hours. Serve with cream of mushroom soup or cream of chicken soup. Serves 20.

Mrs. Theo. Thomas
friend of Lizzie Townsend

R. A. M. WALLA WALLA CONVENTION HAM LOAF (Serves 50)

15 lbs. mixed ground ham 1 dozen eggs
and beef (about 1/3
ham and 2/3 beef)

1 lb. cracker crumbs

1/2 bunch chopped parsley

Mix together and bake in oven at 350 degrees until cooked thoroughly, (time depends on how thick through you make the loaf). Drain off fat and pour following mixture over loaf:

2 lbs. sugar 1 pt. vinegar
3 tbl. mustard 2 cans crushed pineapple

Continue to bake for 10 minutes more in a hot oven 450 to 475 degrees. Baste frequently.

Family Proportions (6 servings)

2 lbs. ham and beef 8 crackers
2 eggs 1 tbl. parsley

Make loaf.

Topping:

1/2 cup sugar 1/4 cup vinegar
3/4 tsp. mustard 1 small can crushed
pineapple

Edna Fife

R. A. M. Widow



VEGETABLES & SALADS



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RECIPE for ITALIAN SPAGHETTI

20

Boil one package of spaghetti in salt water, and have ready when the sauce is finished, to mix all together.

SAUCE

1 tb. olive oil (bacon	1/2 doz. medium
drippings may replace	sized onions, ground
the oil)	(onions to suit the
1 tbl. butter	taste)

Simmer onions in oil and butter until tender, without browning. This should be cooked quite awhile.
1 can tomatoes dash of red and black
1 tbl. worcestershire sauce pepper
1 tsp. mustard 2 green bell pepper,
salt to taste ground

Add onions to this and simmer at least 1 1/2 hours, being careful it does not stick. More cooking will not hurt the sauce. When nearly done put in 1 can mushrooms (juice and all) These do not need so much cooking.

When the sauce is nearly ready put in:

1 cup ground cheese	1 glass white wine or
1 cup cold ground meat	weak vinegar

Cook all 10 to 15 minutes longer.

About an hour before serving drain the spaghetti well and mix with the sauce. Put in a very slow oven for about 20 minutes.

You can add more meat or meat balls to this if you desire. This dish is really better the second day.

Mrs. Margaret Davis
mother of Elizabeth Wesley

Taken from a very famous
cook book

BAKED BEANS

21

2 lbs. navy beans 1 bottle catsup
 2 tbl. worcestershire 1/4 cup molasses
 sauce 1/4 cup brown sugar
 few drops tabasco sauce 1/2 lb. salt pork
 Mix together and bake in a slow oven.
 Edna Fife

ARMY BAKED BEANS

1 lb. small navy beans 1/2 cup sugar
 1 medium onion 1 can tomato sauce
 salt pork, bacon or ham

Soak beans overnight and bring to a boil. Melt sugar in a heavy skillet to caramelize, add to beans, then add in order minced onion, tomato sauce and about 1/2 lb. bacon, salt pork or ham. Bake in a slow oven 225 degrees for at least 8 hours or overnight.

Nora Brown

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MAYONNAISE

22

2 tsp. salt 1/2 tsp. dry mustard
 yolks of 2 eggs 2 cups wesson oil
 vinegar to thin (1/3 cup) 1 shake tabasco and
 2 tbl. boilingwater paprika

Rub salt and mustard together, add egg yolks and beat until thick. Thin with vinegar, then alternately add oil and vinegar, mixing well so as not to separate. Add tabasco and paprika and lastly add the hot water.
 Elsie Chriest

FRUIT SALAD DRESSING

Heat 1 cup pineapple juice. Mix with egg beater:
 juice of 1 lemon 1 cup sugar
 1 tbl. flour little butter
 1 egg

Pour mixture in cooking pineapple juice (like making gravy) and cook until proper thickness.
 Dorothy Dillaway

PIQUANT SALAD DRESSING

Boil 3/4 cup sugar and 5 minutes in 1 cup water, when cool add:
 1 med. grated onion 3 tbl. lemon juice
 1 tsp. paprika 1 cup chili sauce
 3 tbl. vinegar 1 cup salad oil
 1 tsp. salt

Combine entire ingredients in jar and shake until well blended.

May Ames

FRENCH DRESSING

1 cup sugar 1/4 cup vinegar
 1 clove garlic 1 cup catsup
 1 1/2 tbl. worcestershire juice of 1 lemon
 sauce 1/4 cup water
 1 cup oil 1 tsp. celery salt
 1 cup water 1 tsp. dried mustard
 Boil sugar.

23

1 cup sugar	1 1/2 tbl. worcestershire
1 cup water	sauce
juice of 1 lemon	1 tsp. celery salt
1 clove garlic	1 cup oil
1/4 cup vinegar	1 cup catsup
1/4 cup water	1 tsp. dried mustard

Boil sugar 1 cup water and lemon juice until thick as syrup. Add garlic, cool, and remove garlic.

Add remaining ingredients to syrup (the 1/4 cup water may be omitted if thicker dressing is desired). Beat thoroughly with rotary beater. (Makes 1 quart).

Ebba Coleman

FRENCH DRESSING

1 tsp. salt	1/2 tsp. paprika
1 1/2 tsp. sugar	5 tbl. vinegar
1 cup peanut oil	1 tsp. worcestershire
3 tbl. catsup (may be omitted)	1 clove garlic (if desired)

Blend dry ingredients well. Add oil, vinegar, worcestershire sauce, catsup and garlic. Shake well. Remove garlic and sauce is ready to use. Keeps quite awhile under refrigeration.

Harriet Yates

FRENCH DRESSING

1/2 cup catsup	3/4 cup sugar
1 tsp. salt	1 tsp. dry mustard
1/2 cup vinegar	1 1/2 cups salad oil
garlic powder to taste	

Combine and shake well.

Mrs. Byron Parker

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ADELAIDE'S
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24

1 # 2 1/2 can Del Monte Fruit Cocktail	1 pkg. cream cheese, (3 oz.)
2 pkgs. lemon flavored gelatin	1 cup heavy cream

Drain fruit cocktail thoroughly reserving syrup. Add water to make 3 1/2 cups. Heat to boiling point. Dissolve gelatin in hot liquid. Set aside 1 cup. Chill the rest until thick and syrupy then add drained fruit cocktail and pour half the mixture into 5 cups mold. Chill until set. Break up cheese in bowl, then blend in cream. Beat in 1 cup gelatin mixture which has been set aside. Spoon into mold, chill until set. Add rest of gelatin mixture and chill until firm. Unmold, garnish with sweetened whipped cream if desired.

Serves 10.

Lillian Brys

RADIO SALAD

1 #2 can pineapple 1/2 cup water
3/4 cup sugar 1/2 pkg. Knox gelatin

Let gelatin and water soak for a few minutes. Add pineapple juice which has been heated. Let cool, then stir in:

1 cup whipped cream	1 cup grate cheese
1 cup chopped celery	chopped green pepper
pinch paprika	1/2 cup salad dressing

Let stand until firm and cut into squares and serve on lettuce leaf.

Ethel Pearce

MOLDED CHEESE SALAD

1 pkg. lemon jello	1 tsp. vinegar
1 cup pimienta Philadelphia cheese	1 cup mayonnaise
	1 cup diced celery

Let jello set then beat until foamy with egg beater, beat in mayonnaise, and cheese, then add celery. Put in molds. Serves 8.

Ethel Frankhouser

- | | |
|---------------------------|---------------------------|
| 1 can salmon | 1 medium onion |
| 2 stems celery | 6 or 8 stuffed olives, |
| 12 to 16 crackers, more | sliced crosswise |
| if needed | 3 hard boiled eggs, diced |
| 1/3 to 1/2 cup mayonnaise | 2/3 cup sandwich spread |
| 12 sweet pickles | 1/3 to 1/2 green or red |
| 1/4 to 1/3 cup vinegar | pepper, or both |

After preparing ingredients mix well, add more sandwich spread or any additional ingredient from above list to suit your own taste. Make early enough so salad can marinate and become completely chilled. Use enough crackers to give it a good body. Very becoming formed like a fish on lettuce and garnished with hard boiled eggs, cut in half lengthwise, both ripe and stuffed olives, sprigs of parsley. Use slices of ripe olives for eyes.

Harriet Yates

CRAB SALAD FOR 50 PEOPLE

- | | |
|--------------------------|--------------------------|
| 3 lbs. or more crab meat | 4 stalks celery |
| 1/2 qt. sweet pickles | 9 heads lettuce, outside |
| | use for serving |

Season with salt, pimienta etc. moisten with salad dressing.

CRAB SALAD FOR FIFTY

- | | |
|--------------------------|-----------------------------|
| 3 lbs. or more crab meat | 9 heads lettuce |
| 4 stalks celery | season with salt |
| 1/2 qt. sweet pickles | moisten with salad dressing |

MOLDED BEET SALAD

- | | |
|-----------------------------|--------------------------|
| 1 pkg. lemon gelatin | 1/2 tsp. salt or more |
| 1 cup boiling water | 1/2 tsp. horseradish |
| 1 cup beet water | 1 tsp. grated onion |
| 3 tbl. vinegar | 1 cup diced celery |
| 1/4 green pepper (optional) | 1 1/2 cups diced or shoe |
| | string beets. |

Mix gelatin with boiling water, allow to cool, then add beet water, vinegar, salt, onion, celery and beets. Mix well, pour into large mold or individual molds and let set for several hours or until thoroughly set, serve with mayonnaise.

Eva Armstrong

Dressing:

Cut 4 hard boiled eggs in coarse pieces. To this add 1/2 can of chopped olives, 4 heaping tbl. salad dressing and 2 tbl. (or to suit taste) catsup and dash of worcestershire sauce. Mix the salad dressing, catsup and worcestershire sauce thoroughly and if it seems too thick add a little condensed milk, then carefully stir in the other items. Serve this over wedges of crisp lettuce.

Lizzie Townsend

YANKEE SLAW

- | | |
|-------------------------|-----------------|
| 1 cup milk | 1/4 cup vinegar |
| 1 1/2 tbl. flour | 1 egg |
| 1/2 tsp. salt | 2 tbl. sugar |
| 1/2 tsp. mustard | 1 tbl. butter |
| 3 pits shredded cabbage | |

Scald 3/4 of milk, sift flour, salt and mustard together and make a smooth paste with remaining cold milk. Add to hot milk and cook thoroughly. Heat vinegar and add slowly to dressing after it has thickened. Beat egg with sugar and add to dressing; stir while adding. Add butter. Pour hot dressing over cabbage. Serve slaw hot or chill and serve cold. VERY DELICIOUS!

Zepha Wineholt

GREEN RICE

(Good for People with Stomach Trouble)

- | | |
|--|-------------------------|
| 2 cups cooked rice (3/4 cup before cooking) | |
| 1 cup chopped parsley | 1/2 cup oil or butter |
| 1/2 green pepper | 3/4 cup canned milk |
| 1 small clove garlic | 1 cup grated cheese |
| 1 small onion | salt, pepper if desired |
| 2 beaten eggs | |

Bake one hour at 350 degrees. Serve Mushroom Sauce over the top.

Winnie Schmitz

2 cups cooked rice 1 clove garlic or 1/4
 2 cups milk tsp. garlic juice
 2 cups grated cheese 1/4 cup oil (Mazola or
 1 onion, chopped other)
 1 cup chopped parsley or less
 Mix together and bake 30 to 40 minutes at 325
 degrees F. Serve with canned mushroom soup heated.
 Francis Hinds &
 Eya Armstrong

GREEN RICE

2 cups rice 1 cup wesson oil
 1 clove garlic 4 eggs, beaten
 2 large cans evaporated 1 cup chopped parsley
 milk 2 onions, egg size,
 1 lb. nippy grated cheese chopped

Combine and bake in greased pan. Set in pan of
 water to bake. Stir thoroughly about 1/2 way thru
 baking.

Sauce:

2 cans cream of celery 1 can mushroom soup
 soup 1 soup can of milk

Heat all together and add 1 lb. shrimp just before
 serving.

Gertrude Lowman

IRISH RICE

(Delicious for Luncheon or Sunday
 night Supper)

1 cup rice (cook in boiling 2 tbl. parsley
 water) 2 tbl. green pepper
 1 cup milk 1 tbl. grated onion
 2 eggs 1/4 cup butter
 salt

Bake 30 minutes in moderate oven.

Pour sauce over rice (just before serving), made
 of 1 cup mushroom soup, 1 can shrimp, and cheese
 if desired.

Dorothy Dillaway

Clean and cut 8 carrots into thin strips. Cook
 until tender in salted water, place in large baking
 dish. Mix together 2 tbl. each of grated onion and
 horseradish, 3/4 cup mayonnaise, 1 tsp. salt, 1/4
 tsp. pepper, 1/3 cup bread crumbs and a dash of
 paprika. Put carrots in an even layer. Spread
 mayonnaise mixture over the surface. Bake about
 15 minutes in moderate oven 375 degrees. Serves 6.
 Marie Ellingson

STRING BEAN CASSEROLE

1 lb. fresh string beans, 5 slices bacon, diced
 french sliced or 1 pkg. and fried
 french sliced frozen string 6 eggs, beaten
 beans 3/4 cup milk

Boil beans until done, drain, fry bacon and toss
 the cooked beans in the bacon and cook for one
 minute, just to warm the beans. Beat eggs as for an
 omelet and mix with milk, add salt and pepper to taste,
 pour into greased casserole and bake for 30 minutes
 or longer, until done in a 350 degrees F. oven. Serves
 4 easily.

Can use leftover ham or link sausage, with sausages
 make a star design on top of beans. (Fry the sausage
 first).

Eya Armstrong

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LEMON BUTTER

29

4 oz. butter

1 lb. sugar

6 eggs

juice from 3 lemons

and rind from 2 lemons

Put butter in top of double boiler and when butter is melted, add sugar, lemon juice and rind. Beat eggs and add to the first mixture. Stir until it thickens, let cool and put in jars. Keep in refrigerator.

Ilda Ewing

DELICIOUS RASPBERRY JAM

4 cups raspberries

Boil two minutes. Add 4 cups sugar, boil two minutes hard rolling boil. Remove from fire, beat 10 or 12 minutes in mixmaster or egg beater.

Zepha Wineholt

Past Matron of Amity Court

STRAWBERRY JAM

2 boxes fresh strawberries

Wash before taking stems off. Drain and put in large dish with 5 cups sugar. Stand overnight. In morning put on low heat then turn up to hot and boil hard 8 minutes by clock. Add 1/3 cup lemon juice, boil 2 minutes more, hard. Remove and cool 10 or 12 minutes. Put in glasses and cover with parafin.

Zepha Wineholt

MARASCHINO CHERRIES

6 lbs. Royal Anne

4 cups water

Cherries (about 4 1/2

1 oz. red color

qts. stemmed cherries)

1 oz. true almond

12 cups sugar

extract

Wash and pit cherries; add sugar and water, bring to a boil and boil for one minutes. Add red color, almond extract and continue boiling for ten minutes. Remove from heat; fill sterilized hot jars and seal.

Makes six pints.

Viola Lawrence

1 gal. or 7 lbs. cukes 2 green peppers
8 pickling onions 1/2 cup salt, not iodized

Slice cukes and onions crosswise in paper thin slices. Cut peppers into fine shreds. Mix salt with these 3 vegetables and bury in ice cubes with weighted lid and let stand 3 hours or overnight, (be sure they are kept iced). Drain thoroughly, meanwhile make syrup of following:

5 cups sugar 5 cups white vinegar
1 1/2 tsp. powdered tumeric 2 tsp. mustard seed
1/2 tsp. ground cloves 1 tsp. celery seed

Pour over iced pickles and place over low heat, paddle occasionally with wooden spoon. Heat to scalding, but do not boil. Put into scalding hot jars and seal. Will keep over a long period of time.

Edna Fife

CANTALOUPE PICKLES

Remove soft part and pare and cut in strips. Place in jars and cover with vinegar and let stand over night. In the morning measure vinegar and to each pint of vinegar add 2 cups sugar, 1 tbl. cloves (whole), cinnamon sticks. Tie spices in cheese-cloth bag, and boil till cantaloupe are translucent.

Ethel Eaton

SWEET CHUNK PICKLES

7 lbs. cucumbers--cover with boiling water 3 days in succession. 4th day cut in chunks and add 2 tbl. alum. Cover with boiling water again. Let stand 2 days. Drain and rinse thoroughly. Cover with the following hot syrup:

1 qt. vinegar 2 tbl. salt
5 cups sugar 2 tbl. mixed spices

Add a little green coloring if desired. Let stand in juice. Not necessary to can.

Ruth Halliway

Clean and boil enough beets for 2 qts. being careful to save from 1/2 to 3/4 cup beet juice.

Syrup:

2 cups sugar 1 tsp. whole cloves
1 cup vinegar 1/2 to 3/4 cup beet
2 tsp. ground cinnamon juice (according to taste)

Bring syrup to boil and then add beets. Bring again to a good boil until beets are well heated. Seal in hot jars.

Ruth Halliway

TOMATO CATSUP

Scald and strain tomatoes thru sieve to remove seeds and skins. Add to each gallon of pulp when cold:

3 tbl. salt 1 tbl. ground allspice
2 tbl. ground mustard 1/2 tbl. cloves
1 tbl. black pepper 1 pt. vinegar, either wine or cider

Simmer slowly 4 hours. Tie all spices in a piece of gauze if you wish it to be real red. Bottle and cork tight.

Florence Stewart

CREAM CHEESE DIP

1/2 cup Philadelphia 1/2 cup mayonnaise
Cream Cheese

Add to taste; lemon juice, garlic salt, salt and a dash of pepper.

Chill and serve with potato chips or crisp crackers.

Lillian Gray

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DESSERTS

PASTRIES



1/2 lb. vanilla wafers,	3 eggs, well beaten
rolled fine	1/2 cup chopped nuts
3 tbl. melted butter	1 sm. can (1 cup) pine-
1/2 cup softened butter	apple, slightly drained
2 cups powdered sugar	1/2 pt. whipping cream,
	whipped

Mix half of the wafer crumbs with the melted butter and with this mixture line a large glass pie pan. To softened butter in a bowl add the powdered sugar, creaming the mixture thoroughly. Beat the eggs and add to the first mixture and spread over the crumbs in the pie pan. Sprinkle the chopped nuts over this and then spread the pineapple over all. Put the whipped cream on top and sprinkle the remaining crumbs over the whipped cream. Let stand 12 hours in refrigerator.

Emily Patterson

LEMON PIE

1 1/2 cups sugar	3 egg yolks in filling
rind of 1 lemon	1 1/2 cups water
juice of 2 lemons	6 tbl. cornstarch

Mix sugar and cornstarch in kettle. Add lemon rind, egg yolks and lemon juice. Have boiling water and then put kettle on stove, adding the 1 1/2 cups water. Boil until cooking, (until clear).

Stir only once or twice and then add to pastry shell, using the three egg whites for the meringue, adding 4 tbl. of sugar. Cook slowly in oven, 300 to 325 degrees for 15-20 minutes.

Elsie Chriest

LEMON CHEESE PIE

Soften 1 pkg. Philadelphia cream cheese and whip until fluffy. Add 2 unbeaten eggs, one at a time, beating well after each. Blend in 1/2 cup sugar, 2 tbl. real lemon juice. Add 2 cups milk, mix well. Turn into baked pie shell. Bake in moderate oven 350 degrees for 15 to 20 minutes or until firm. Chill at least one hour before serving. May be served with or without whipped cream.

Edna Fife

Crust:

1 1/2 cups crushed graham crackers
 1/4 cup melted butter 1 cup ground walnuts

Filling:

3 eggs, separated 2/3 cup sugar
 1/8 tsp. salt 1/4 cup lemon juice
 1 tbl. lemon rind 1/2 pt. whipping cream

Beat egg yolks, add sugar, lemon juice and rind and salt. Cook 5 to 7 minutes in double boiler (chill while beating egg whites and whipping cream). Beat egg whites stiff and add 2 tbl. sugar. Whip cream- combine cream, whites and lemon mixture-pour in pie shell and chill in freezer.

Mrs. Byron Parker

PUMPKIN PIE

(2 pies)

2 cups pumpkin (mashed) 1 tsp. cinnamon
 1 cup sugar 1 tsp. cloves (scant)
 2 eggs (more if desired) 1 tsp. ginger (scant)
 3 cups milk

Mix all ingredients and bake in unbaked pie shell in moderate oven until set. Serve with whipped cream.

Lizzie Townsend

SOUR CREAM PIE

2 eggs 1/2 cup sugar
 1 cup sour cream (thick) 1 tsp. cinnamon
 1 cup raisins 1 tsp. cloves
 1 tsp. vanilla 1 tsp. lemon extract

Mix all ingredients together and bake between two unbaked pie shells.

Mildred Kenn

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1 baked pie shell 1 qt. strawberries
 1 cup sugar (2 boxes)
 2 tbl. lemon juice 1/2 cup Port Wine
 1/3 cup cold water 1 tbl. plus 1 tsp. gelatin
 3 tbl. confectioners sugar 1/2 pt. whipping cream

Wash and hull berries and slice. Add sugar, wine and lemon juice, and set in refrigerator about 15 minutes. Soak gelatin in cold water, drain about 1 cup juice off berries and add gelatin and heat in top of double boiler until gelatin is dissolved. Cool, then add strawberries, when mixture begins to congeal. Pour into baked pie shell. Serve with whipped cream.

Edna Fife

RASPBERRY CHIFFON PIE

1 baked pie shell 1/2 box raspberries
 1/2 cup sugar 2 beaten egg whites
 1 heaping tbl. cornstarch dissolved in 4 tbl. water

Boil berries and sugar. Add cornstarch and water. Cook until thick. Beat egg whites stiff and add 1 tbl. sugar. Pour hot raspberry mixture into beaten egg whites and fold in. Cool and pour into pie shell. Chill and serve with whipped cream.

For two pies: 2 boxes of berries, 4 tbl. cornstarch, 2 cups sugar and 5 egg whites and 5 tbl. sugar.

Emily Patterson

PRUNE WHIP

1 1/2 qts. prune pulp 1 1/2 pts. whipping cream
 2 cups sugar 1/2 cup powdered sugar
 5 egg whites 1 tsp. vanilla
 juice of 1 1/2 lemons

Cook and pit prunes, cool and grind. Mix prune pulp, sugar and lemon juice. Beat egg whites until stiff and whip cream with powdered sugar. Combine pulp and egg whites and fold in whipped cream. Chill.

Serves 50.

Dawn Steere
 friend of Lizzie Townsend

WALNUT DICE

35

Line an 8" x 8" pan with a rich pie crust.

Mix in separate bowl:

- | | |
|-----------------|------------------------|
| 1 cup walnuts | 1 tsp. baking powder |
| 2 eggs-beaten | 1 1/2 cups brown sugar |
| 1/2 cup coconut | 1/4 tsp. salt |
| 2 tbl. flour | 1 tsp. vanilla |

Spread on crust and bake at 375 degrees F. from 25 to 35 minutes. Ice when cool.

May Ferch

WILD BLACKBERRY COBBLER

1 qt. cooked sweetened blackberries, drained

Mix together:

- | | |
|---|---------------|
| 1 cup sugar | 1 egg |
| 3/4 to 7/8 cups sifted flour | 5 tbl. milk |
| 1 tsp. (rounded) baking powder, double acting | 1 tbl. butter |

Place in a 9 inch square pan, put berries on top. Bake in a medium oven until brown.

Serve with this sauce:

Bring drained juice to a boil, add 1/2 cup sugar, 2 rounded tbl. flour, 1/4 tsp. salt and a lump of butter.

Emma McFadden

FRUIT COBBLER

- | | |
|---|----------------------|
| 1/2 cup sugar, creamed with-1 cup flour | |
| 1/4 cup shortening | 2 tsp. baking powder |
| 2 tbl. cream | 1/4 tsp. salt |

Pour batter into greased pan and add 2 cups of any kind of fruit. Then add 1 cup boiling water with 1 cup sugar added. Boiling fruit juice may be used instead of water. Bake in oven 30 minutes at 350 degrees. Pan size 13 x 9 x 2 or 9 in. square pan.

Verda Pearson
friend of Eya Armstrong

XMAS CARROT PLUM PUDDING

36

- | | |
|---------------------------|----------------------|
| 1 cup raw carrots, grated | 1 cup raisins |
| 1 cup potatoes, grated | 1 tsp. baking powder |
| 1 tsp. cinnamon | 2 eggs |
| pinch of salt | 1/2 cup suet, ground |
| 1 tsp. cloves | |

Mix well, fill 1 lb. coffee can 1/2 full. Steam three hours.

Brown sauce:

- | | |
|-------------------|-------------------|
| 1 cup brown sugar | 1 cup white sugar |
| | pinch of nutmeg |

Thicken with cornstarch.

Can be served with whipped cream and a cherry.

Ethel Eaton

HOT FUDGE PUDDING

- | | |
|----------------------|----------------------|
| 1 cup sifted flour | 3/4 cup sugar |
| 1/2 tsp. salt | 1/2 cup milk |
| 1 tbl. cocoa | 1/2 cup chopped nuts |
| 2 tbl. melted butter | 1 tsp. vanilla |
| 2 tsp. baking powder | |

Sauce:

- | | |
|-------------------|--------------|
| 1 cup brown sugar | 2 tbl. cocoa |
| 1 3/4 cups water | |

Sift flour, baking powder, salt, sugar and cocoa in a bowl. Stir in milk, butter, vanilla and nuts. Stir in until smooth, spread batter in well greased 8 in. pan. Mix brown sugar and cocoa and sprinkle over the batter. Pour hot water over the whole. Bake 25 minutes to 30 minutes in 325 degree oven. Serve with whipped cream. Makes six good servings.

Clara Myers

cousin of Lizzie Townsend

DEWEY PUDDING

- | | |
|-----------------------|---------------------|
| 1/2 pkg. Knox gelatin | 1 qt. milk |
| (2 envelopes) | 4 eggs |
| 2 cups sugar | 1 or 2 tsp. vanilla |
| 1/2 lb. macaroons | |

(continued on next page)

Soak gelatin in one cup milk, beat egg yolks until light, add sugar, beat well and add soaked gelatin and the rest of the milk. Cook in double boiler for a few minutes. Take off stove and stir slowly into stiffly beaten whites and vanilla. Pour over macaroons which have been broken in small pieces. Set in cool place overnight. Serve with whipped cream and a cherry.

Florence Stewart

STEAMED PUDDING

1 cup suet, heaping	ginger, allspice and a
1/2 tsp. salt	little nutmeg
1 1/2 cups white sugar	1 tsp. cinnamon
3/4 cup molasses	3 eggs
1/2 tsp. cloves	1 1/2 tsp. vanilla
1 tsp. soda, heaping, in	1 3/4 cups sour milk
water	1/2 pkg. raisins

5 cups flour

Nuts or citron or orange peel can be used in this recipe.

Elizabeth Wesley

ANGEL FOOD PUDDING

2--45¢ angel food cakes. Break into rather small pieces into pyrex baking pan, buttered. Melt 2 pkgs. chocolate chips over hot water. Beat 4 egg yolks and add melted chocolate beating by hand. Beat 4 egg whites and fold into chocolate mixture and pour over cake and let stand in ice box for 12 hours. Serves 18.

Gertrude Lowman

ENGLISH PUDDING

Pudding mixture:

1 tbl. butter	1/2 cup sugar
1 cup flour	1 tsp. baking powder
1 tsp. vanilla	1 tsp. soda
1/2 cup milk	1/2 cup raisins

Sauce:

1 cup brown sugar - 2 cups water - 2 tbl. butter

Mix all pudding ingredients and put in deep saucepan. Boil sauce ingredients and pour hot over pudding. Bake in mod. oven for 30 mins. Serve with or without whipped cream.

-- Mildred Kenn

1-9 oz. pkg. dry mincemeat	1/2 cup water
1/4 cup strong coffee	2 tbl. shortening
1/2 cup brown sugar	2 eggs
1 1/2 cup soft bread crumbs	1 tsp. baking powder
1 tsp. cinnamon	1/4 tsp. cloves & nutmeg
	1 cup raisins

Bread mincemeat into pieces and add water. Cook slowly, stirring constantly until all lumps are broken up. Bring to boiling point, boil 3 minutes or until liquids are evaporated. Add coffee and cool. Cream shortening and sugar and add eggs to creamed mixture, add crumbs, baking powder, spices and raisins. Fold in the mincemeat. Fill greased 2 lb. coffee cans 3/4 full, cover tight and steam one hour and 30 minutes. Serve hot with sauce.

Lemon Sauce:

1 tbl. cornstarch	few grains salt
1/2 cup sugar	1 cup water
1 tbl. lemon rind, grated	2 tbl. lemon juice
2 tbl. butter	

Mix cornstarch, sugar, lemon rind and salt, add water gradually. Cook over low heat, stirring constantly until thick. Add lemon juice and butter. Serve hot on steamed pudding.

Viola Lawrence

YORKSHIRE PUDDING

2 eggs	1 cup all purpose flour,
1/2 cup milk	sifted
1/2 cup water	1 tsp. salt

Sift flour into a bowl and make a well in the flour and into this well pour the other ingredients. Beat this mixture gradually including the flour until the batter becomes smooth. This should stand an hour or so but it is not necessary. IMPORTANT: in heavy muffin pans put 1 tbl. beef drippings and heat in oven to smoking hot. Pour batter into pan quickly 2/3 full and bake in 400 degree oven for 30 minutes. This makes 14 to 16 puddings depending on the size of the pan. Serve with Pot Roast and gravy.

Elne Cope-By Grace Taylor
Vancouver, B.C.

2 cups flour
1/4 cup sugar
2/3 cup milk
4 tsp. baking powder
6 tbl. shortening
(level)

Cut in with a knife. Divide into six parts, roll out in a circle. Slice apples one apple to each dumpling. Add 1 1/2 tbl. sugar, a little cinnamon and butter to each one. Melt 1/4 cup butter, 1 pt. boiling water, 1 cup sugar and 2 tsp. cinnamon (rounding). Bake dumpling in sauce at 375 degrees. Serve warm with whipped cream.

Ethel Frankhouser

APPLE DUMPLINGS

Pare and remove cores from as many apples as needed, keeping apples whole. Have medium rich pastry ready. Roll out enough crust to set whole apple on and pull up to cover it. Before apple is covered, add cinnamon, nutmeg, white sugar and brown sugar. Just before pinching crust together at top of apple add 2 tbl. water, make or leave small place for steam to escape. After all dumplings needed are in place in pan add 1/2 to 1 cup water with 1/3 to 2/3 cup sugar either white or brown dissolved in it. This is poured around dumpling in pan. It can be omitted if you wish.

Harriet Yates

APPLE ROLL

Biscuit Recipe (rich):

2 cups flour
6 tbl. shortening
4 tsp. baking powder
1 cup milk

Mix and roll out to 1/2 in. thickness. Slice thin layer of good cooking apples over this. Roll up and cut 1 in. thick slices. Drop in hot syrup in oblong baking dish.

Hot Syrup:

2 cups sugar
1 tsp. cinnamon
1 1/2 cups water
1 tbl. butter

Cook for 2 minutes. Bake at 375 degrees or until apples are done, about 30 to 35 minutes. Serve warm with cream.

Ruth Halliway

3/4 lb. Vanilla Nabiscos
3 eggs, beaten
1/2 pt. whipping cream
1/4 lb. butter
1/2 cup sugar
small can drained
crushed pineapple

Grind Nabisco. Put 1/2 of them in bottom of pan, save the other 1/2 for top. Cream butter, sugar, add beaten eggs. Put on top of crumbs, add crushed pineapple, now add whipped cream, then remainder of crumbs. Put in refrigerator for 12 to 24 hours.

Cut in squares.

Olive Hornell

SLICED ORANGES with ORANGE SAUCE

1/2 cup hot orange juice
3 tbl. flour (unsifted)
2 egg whites
1 cup sugar
2 egg yolks
1 tbl. butter (rounding)

Beat egg yolks until thick. Mix flour and sugar and add slowly stirring constantly, until smooth. Pour gradually, stirring continuously into hot orange juice. Add butter and cook until slightly thickened. Have ready stiffly beaten egg whites, Pour hot mixture over them, stirring until smooth. Cool and serve in individual dishes containing sliced oranges which have been sprinkled with sugar and allowed to set while making sauce.

Harriet Yates

Flowers.....By

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COOKIES & CAKES



I

Aunt Susanna now was troubled, worried as could be,
 The Minister was coming-what would she have for tea?
 She heated well the oven, the bread and pies to bake;
 "I guess," Aunt Susanna, "I'll bake a Scripture Cake."
 So while the bread was baking, intent on kitchen lore,
 Her cook book, Aunt Susanna was scanning o'er and
 o'er

And then from out her pantry when bread and pies were
 done

She took with careful fingers, the ingredients, one by
 one.

II

From I Kings, verse 22 and chapter 4, she took 4 cups
 and 1/2 more, then lightly this in a vessel shook,
 1 cup and 1/2 of Judges 5, verse 25, last clause.
 She next put in the vessel and stirred without a pause,
 Of Jeremiah 6 and 20, 2 cups she now did take,
 I Samuel 25:18, 2 cups went in the cake.

III

Then 2 cups she took of Naham, verse 12 and chapter 3rd
 And 1 cup of Numbers 17, verse 8, with these things
 she stirred.

And now if you had watched her, my aunt, you might
 have seen

2 Tblsp. taking of I Samuel, verse 25-Chapter 14
 She put this in the vessel, sure not a bit to waste,
 The prophet Jeremiah then helped the cake to mix
 For verse II-17; I saw her beat up 6 And I heard her
 say to Grandma, "I'm sure this won't be bad,"
 From Leveticus 2:13 a pinch, I saw her add.

From the last clause of Judges Chapter 4, verse 19,
 She took just a 1/2 a cupful and stirred it well, I ween.
 2 teasp. of Amos 4, verse 5, to make it light,
 "I'm sure," said Aunt Susanna, "This cake will be all
 right."

And now as I am meaning to make it extra nice, I think
 I'll have to follow old Solomon's advice."

"What's that? Oh, look in Proverbs, verse 13-23, And
 then for cake and children you'll find the recipe."

Engla Bals

42

YOLK SPONGE CAKE

Maude Holmberg

VIC'S FAVORITE BANANA CAKE

Lillian Gray

43

FROSTING

Mix with beater.

Emma McFadden

QUEEN ELIZABETH CAKE

Cream:

1 1/2 cup flour sifted well
with 1 tsp. baking
powder, 1 level tsp.
soda and 1/4 tsp. salt
1 cup boiling water

Pour boiling water over the dates and cook until tender. Cool slightly then mix with other ingredients.

ICING

5 tbl. brown sugar	3 tbl. butter
2 tbl. cream or top milk	1/2 cup cocoanut
1/4 cup walnuts	1/2 tsp. vanilla

Mix all ingredients together except walnuts and boil for 3 minutes. Stir in walnuts and pour over warm cake. Put under broiler and brown. Watch close as this burns easily. Bake cake at 350 degrees for 45 minutes.

Lizzie Townsend

2 cups sifted flour	1/2 cup shortening
1/2 tsp. baking powder	1 1/2 cups sugar
3/4 tsp. soda	2 eggs, well beaten
1/2 tsp. salt	1 tsp. vanilla

1/4 cup sour milk
1 cup mashed bananas
(2 to 3)

Sift flour, baking powder, soda and salt together. Add milk to mashed bananas. Cream shortening with sugar until fluffy. Add eggs and beat well. Add sifted dry ingredients and milk mixture alternately, in small amounts, beating well after each addition. Stir in flavoring. Pour into greased 9x9 inch pan and bake in moderate oven 375 degrees for 35 to 40 minutes.

When cool frost with Caramel Icing.

Marie Ellingson

FRESH ORANGE LAYER CAKE

Sift together into bowl:

2 1/4 cups cake flour	1/4 tsp. soda
1 1/2 cups sugar	1 tsp. salt

2 1/2 tsp. baking powder

Add:

1/2 cup shortening	grated rind of 1 orange (1 tsp.)
--------------------	---------------------------------------

Measure into a cup:

1/4 cup unstrained orange juice	3/4 cup water or milk
------------------------------------	-----------------------

Add 2/3 of liquid to dry ingredients. Beat 2 minutes. Add remaining liquid and 2 eggs (unbeaten). Beat 2 minutes. Bake at 350 degrees for 30 to 35 minutes.

Filling:

Into 2 1/2 tbl. flour gradually add 1/2 cup of liquid (orange juice and milk). Cook until thick paste, stirring constantly. Cool.

Cream together 1/2 cup shortening with 1/2 cup sugar (will be fluffy). Add paste, heat until fluffy.

Eleanor McAdams

1/2 cup shortening	2 tsp. vanilla
2/3 cup sugar	2 cups flour
2 well beaten eggs	3 tsp. baking powder
1/2 cup thick jam	1/2 tsp. salt

2/3 cup milk

Cream shortening and sugar until fluffy, add vanilla, and eggs and beat well. Add sifted dry ingredients to above alternately with milk. Pour into greased and floured pan and spread jam over batter and sprinkle with crumb topping.

Crumb Topping:

2 tbl. sugar	1/4 cup flour
3 tbl. butter	1/2 tsp. cinnamon

Mix all together until they form crumbs and sprinkle over cake.

Emily Patterson

WIND CAKE

3 egg yolks	3/4 cup cold water
-------------	--------------------

Beat together until you have 1 quart.

Add 1 1/2 cups sugar gradually, beat 7 minutes.

Fold in 2 cups cake flour. Beat 3 egg whites and fold in. Add flavoring. Bake in medium hot oven in Angel Food pan.

Ethel Eaton

GOLDEN CHIFFON CAKE

1 cup sifted all purpose flour	1 1/2 tsp. baking powder
3/4 cup sugar	1 tsp. salt

Sift together--form a well and add:

1/4 cup wesson oil	6 tbl. cold water
3 egg yolks, unbeaten	1 tsp. vanilla
	1 tsp. grated lemon peel

Beat until smooth.

Beat until very stiff:

1/2 cup egg whites (about 4)	1/4 tsp. cream tartar
------------------------------	-----------------------

Pour batter over egg whites and fold in. Bake 30 to 35 minutes in 350 degree oven in a 8 x 8 x 2 in. pan. Invert pan to cool.

Elizabeth Wofford

1 1/2 cups white sugar	3 eggs
1 cup molasses	2 tsp. cinnamon
1 cup buttermilk	1/2 tsp. cloves
1 lb. ground salt pork (fine)	1/2 tsp. nutmeg
1 cup currants	1 tsp. soda

Enough flour to make a stiff dough

Mixin order named. Bake at 300 degrees for 2 hours. Fruit mix may be added for variety. The longer it is kept the better it becomes.

This is an old family recipe and we have used it over 50 years.

Opal Alexton

ORANGE RAISIN CAKE

1 cup sugar	1/2 cup shortening
2 eggs	1 orange
3/4 cup milk	1 tsp. soda dissolved in
2 1/2 cups flour	1 tbl. hot water
1 1/2 cups raisins and walnuts if desired	

Cream shortening and sugar. Add eggs. Sift flour and add alternately with the milk. Dissolve soda and with the whole orange and raisins which have been put through food chopper. Mix well and bake in a loaf about one hour in an oven 350 degrees.

Ilma Welch

APPLE SAUCE CAKE

1 cup sugar, creamed with	2 1/2 cups flour sifted
shortening size of egg	with:
1 1/2 cups warm sweet	1 tsp. cinnamon
apple sauce	1 tsp. cloves
1 tsp. soda dissolved in	1 pinch of salt
apple sauce	1 tsp. baking powder
1 cup chopped nuts	

Put in greased, lined pan and let stand for a few minutes, bake until done; about 45-50 minutes at 350 degrees F.

Eya Armstrong
By Mrs. Lou Hurley

2 1/2 cups pitted sour cherries	2/3 cup sugar
1/3 cup shortening	1/2 cup orange juice
1/2 cup sugar	1/4 cup milk
1 egg	1 3/4 cups sifted flour
1/2 cup bran	2 tsp. baking powder
1 tsp. grated orange rind	1/2 tsp. salt
2 1/2 tbl. cornstarch	1/4 tsp. soda

Drain cherries. Combine cornstarch and sugar, add juice from cherries, stir until smooth and cook over moderate heat until thick and clear. Add cherries and pour unto greased baking pan.

Blend shortening and sugar; add egg and beat well. Stir in bran, orange rind, orange juice and milk. Sift flour with baking powder, salt and soda; add to first mixture and stir only until flour disappears. Spread this batter over cherries and bake about 35 minutes at 375 degrees. Turn upside down on plate while hot.

Ebba Coleman

MATRIMONIAL CAKE

1 1/2 cups quick cooking	1 cup brown sugar
oatmeal	1/2 lb. butter
1 1/2 cups flour	

Mix these ingredients together like pie crust until crumbly. Take part of mix and cover bottom and sides of large pyrex loaf pan. Save remaining for top.

Filling:

1 1/2 pkgs. pitted dates	1 1/2 cups white sugar
	1 1/2 cups water

Let this boil and thicken with cornstarch and cool. Add 1 cup nut meats, put in uncooked crust. Top with rest of crust. Bake at 325 degrees for 15 to 20 minutes. Serve with whipped cream.

Ethel Eaton

1 cup sugar	1 cup walnuts
1/2 cup butter	1 tsp. vanilla
3 eggs	
2 cups raisins	

Cream butter and sugar well, add beaten eggs, raisins, nuts and vanilla. Line small muffin tins with pie crust and add filling. Bake in moderate oven 350 degrees until mixture sets.

Flora Taylor

BROKEN GLASS or JELLO CAKE

Make 3 pkgs. of different jello: lime(1)- lemon (1)- strawberry (1)--add only 1 2/3 cups water to each pkg. to make it firm. Make the night before.

1 angel food cake (bought in store)	1 cup unsweetened pineapple juice
1 pt. whipping cream	2 env. Knox gelatin (4 env. to pkg.)

Use cake pan that has bottom that pushes up so that your cake when it is done is left only on the bottom part and the sides aren't there anymore, (no hole in the center).

Butter the sides of the pan and bottom and line with slices of the Angel Food Cake, so that the cake sticks to the pan.

Take 1/4 cup unsweetened pineapple juice and add to the 2 env. gelatin and blend.

Take the other 3/4 cup of juice and bring to boil. Add this boiled juice to the other juice and gelatin and let cool. Just before it starts to get thick add this mixture to the STIFF beaten whipped cream, fold into each other.

Cut the jello into all sizes and shapes and add to the whipped cream and juice mixture and just blend the cream until you have covered all the jello.

Pour this mixture into the cakepan and chill in the refrigerator for one hour.

Cut the cake along the sides and push the bottom up if the cake holds firm then it is ready to serve.

Mrs. Theo. Thomas
friend of Lizzie Townsend

2 cups sifted cake flour	1/2 tsp. cloves
3 tsp. baking powder	1/2 cup shortening
1/4 tsp. salt	1 cup brown sugar
1 tsp. cinnamon	1 egg, 1 egg yolk
	3/4 cup milk

Sift flour, baking powder, salt and spices together three times. Cream shortening with sugar until fluffy. Add beaten egg and egg yolk and beat thoroughly. Add sifted dry ingredients alternately with milk, beating well after each addition. Pour into greased cake pan, spread with meringue and bake.

MERINGUE

1 egg white	1/2 cup brown sugar
	1/4 cup broken nut meats

Beat egg white until stiff but dry. Beat in brown sugar gradually. Spread over cake batter. Sprinkle with nuts and bake in moderate oven (350 degrees) 50 to 60 minutes. Makes (6 by 10 in.) cake.

Maude Holmberg

LAZY DAISY CAKE

Combine:	
2 eggs	1 tsp. vanilla
	1 cup sugar
Add:	
1 1/2 cups flour	1 tsp. baking powder
	1/4 tsp. salt

Heat:
1/2 cup milk to boiling point - add 1 tsp. vanilla and 1 tbl. butter.

Add liquid to egg mixture and bake 30 minutes at 350 degrees. Five minutes before cake is to be taken out of the oven spread the following topping on it:

Cream:	
3 tbl. butter	2 tbl. cream
1/2 cup cocoanut	5 tbl. brown sugar

Beatrice Robinson

1 1/2 cups sugar	1 cup butter
3 eggs, separated	1 cup prunes, cooked and seeded
1/2 tsp. salt	1 tsp. soda
2 1/2 cups flour	1 cup buttermilk
1 cup nuts	1 tsp. allspice
1 tsp. vanilla	

Cream sugar and butter. Add beaten egg yolks and prunes to which soda has been added. Add flour alternately with milk. Add spice, nuts and vanilla. Add stiffly beaten egg whites last.

Filling:

Melt 2 cubes butter. Add grated rind and juice of orange and juice of 1/2 lemon. Stir in 1 box confectioner's sugar.

Mrs. Ralph Shields
sister of Mrs. Byron Parker

PINEAPPLE UPSIDE DOWN CAKE

In a heavy skillet melt 4 tbl. butter, add 1 cup brown sugar and melt slowly.

Then arrange 7 slices of pineapple over this mixture. Pour over this the following batter:

3 egg yolks	1 1/2 cups flour
1 1/2 cups sugar	1/2 cup boiling water
1/4 tsp. salt	3 beaten egg whites

1 tsp. baking powder

Beat egg yolks until thick and lemon colored, add 1/2 cup sugar and continue beating. Add water slowly and fold in remaining cup of sugar sifted with flour, salt and baking powder. Beat well and fold in egg whites. Pour over mixture in skillet and bake at 325 degrees for 45 minutes. Cool and turn out on a large plate. Serve with whipped cream.

Emily Patterson

Melt in a bowl over hot water:

2 sqs. chocolate and 3 tbl. shortening

Put in a 1 cup measure:

1 unbeaten egg	1 tsp. vanilla
1 tsp. soda	add enough milk to fill cup

Beat egg mixture until bubbly. Sift together four times:

1 1/3 cups cake flour	1 cup sugar
	1 tsp. salt

Combine flour with egg mixture, add chocolate and beat well for one minute. Bake at 350 degrees for about 25 minutes.

Nora Brown

\$10.00 CHOCOLATE CAKE

4 tbl. shortening	2 1/2 cups sifted cake flour
2 1/2 cups white sugar	2 tsp. vanilla
4 sq. melted bitter chocolate	2 tsp. baking powder
1 1/2 cups milk	1 cup nuts (if desired)
3 eggs	

Method: Read carefully

Cream shortening and 1 1/4 cups sugar. Add melted chocolate, beat in 3 egg yolks, add flour and milk alternately to chocolate mixture. Beat egg whites very stiff and fold into cake mixture. Sprinkle baking powder on top and fold in, then fold in vanilla and nuts. Bake at 350 degrees for 30 to 35 minutes.

Makes 3 large layers or a good size sheet cake. Ice with a chocolate icing.

Dorothy Kirkwood

TARTS

1 cup brown sugar	2 eggs
1/2 cup currants	butter size of an egg

Mix thoroughly, line muffin tins with uncooked pastry, add filling. Bake at 375 degrees until golden brown. Makes 12.

Dorothy Kirkwood

1 cup granulated sugar
1 cup butter
1 cup cream
Beat until thick (200). Sprinkle with fruit
and spread between layers and top of cake.
Mabel Kay

POWDERED SUGAR ICING

3 cups powdered sugar
1 egg white
1/2 cup milk
Beat egg white and shortening together. Add
sugar and milk alternately. Beat until stiff.
Use just enough flour to get the right consistency.

CREAM PUFFS

1 cup flour
1/4 tsp. salt
1/2 cup shortening
Sift together flour and salt. Beat
and beating water to make a stiff dough. Roll
until water is mostly gone. Roll out on a floured
surface. Cut into small squares. Bake in a hot oven.
Remove from oven and add milk. Beat until
thick. Beat with sugar until stiff. Beat until
spoon out in a greased baking sheet. Bake
apart. Bake 350 degrees for 15 minutes.
When cool fill with whipping cream.
Pearle L. L.

Decorated Cakes
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Light Lunches (and mighty fine, too!)

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1 cup sugar
1/4 tsp. grated nutmeg
1 tsp. vinegar
2 eggs - yolks and whites, beaten separately
1 cup milk
1 1/2 tsp. baking powder
1 tbl. shortening
1 tsp. lemon juice
1/4 tsp. salt
6 cups flour (about)

Stir all together. Flatten. Cut with doughnut
cutter. Fry in deep fat.

Martha C. Hansen

RAISED DOUGHNUTS

1 cup milk
1 tsp. salt
2 cakes compressed yeast
1/2 cup shortening
3/4 cup sugar
2 eggs, beaten
5 cups all-purpose flour

Scald milk; add shortening, salt and sugar and
cool to lukewarm. (Hot milk will kill the yeast). Add
crumbled yeast, stirring until dissolved; add egg
and then flour, stirring and kneading until smooth.
Place in greased bowl; cover with towel and place in
warm place (80-84) degrees until double in bulk.
Knead down. Roll to 1/2 inch thickness on floured
canvas or board and cut with floured doughnut cutter
saving the centers for fried balls. Place cut rings
at least one inch apart on wax paper, on tray. Allow
to double in size, then slip one at a time into the hot
oil. Fry two at a time. Turn once, when brown on one
side. Drain on absorbent paper and when still warm
sprinkle with granulated sugar or glaze.

Glaze - To coat with a smooth and glossy icing, or
thin syrup cooked to the crack stage.

Viola Lawrence

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Seattle, Washington

The blue ribbon recipe of my 4-H club. Member Jerry Figel makes the most delicious doughnuts we ever ate.

2 1/2 tbl. butter	1 tsp. soda
1 1/2 cups sifted flour (approximately)	3/4 tsp. salt
2 eggs, slightly beaten	1/2 tsp. ginger
2 tsp. baking powder	1/2 tsp. nutmeg
	1 cup buttermilk

Sift 2 cups flour with the sugar, baking powder, soda, salt and spices. Add beaten egg to milk. Work the shortening into the sifted ingredients and then add the milk and egg. Add flour to make a stiff enough dough to roll out one half inch thick, cut with a doughnut cutter and fry in deep fat at 375 degrees. Dip each as taken from fat in boiling water to wash off the fat. Place on a cookie sheet, lined with waxed paper to cool.

Makes two and a half dozen doughnuts.

Emma McFadden

DOUGHNUTS IN RHYME

One cup sugar, one cup milk
Two eggs, beaten fine as silk;
Salt and nutmeg (lemon'll do)
Of baking powder, teaspoonfuls two
Lightly stir the flour in,
Roll on pie board, not too thin;
Cut in diamond, twists or rings.
Into fat that swells
Evenly the spongy cells;
Watch with care the time for turning,
Fry them brown, just short of burning;
Roll in sugar, serve when cool,
Price - a quarter for this rule.

Margaret Davis
mother of Elizabeth Wesley

Grind 2 lbs. unsalted peanuts.

Make white loaf cake (Use Betty Crocker Mix) and cut into any size pieces desired. Then ice all sides of pieces with icing made from butter, powdered sugar and vanilla flavoring. Roll the iced cakes in the ground peanuts.

Lillian Kennedy
friend of Lizzie Townsend

PECAN DAINTIES

1 cup butter
4 tbl. sugar

Cream and add:

2 cups flour	2 tsp. vanilla
1/4 tsp. salt	2 cups pecans

Make into balls and bake 30 minutes at 325 degrees. Roll in powdered sugar.

Clara Myers
cousin of Lizzie Townsend

CHOCOLATE DROP COOKIES

2 cups all purpose flour	1/2 cup brown sugar,
1 1/2 tsp. baking powder	firmly packed
1/2 tsp. salt	1/2 cup granulated sugar
1/2 tsp. soda	2 eggs
1/2 cup butter or shortening	1 tsp. vanilla
1/4 cup buttermilk	2 sq. unsweetened
	chocolate, melted

Sift flour, measure and resift 3 times with baking powder, salt and soda. Cream butter, add sugars, and beat until smooth. Add eggs and beat until fluffy. Add vanilla. Stir in cooled, melted chocolate. Add flour mixture and buttermilk alternately in 2 or 3 portions beginning and ending with flour. Drop by heaping tsp. onto greased baking sheets about 2 inches apart. Bake in moderate oven 375 degrees for 12 minutes. Using a spatula or pancake turner, transfer to cake coolers and cool before storing or serving. Makes 4 dozen. If desired nuts may be added.

Lizzie Townsend

1/2 cup shortening
1/2 cup powdered sugar
1/8 tsp. almond extract
1 tbl. milk
4 egg yolks of 2 hard
boiled eggs
1 cup sifted all purpose
flour
1/8 tsp. salt

Cream shortening, sugar, flavoring, sifted egg
yolks, and milk. Work in flour and salt. Make
ball dough 1/8 inch thick and cut with small round
cookie cutters. Cut center from half of them with a
large thin knife; place the doughnut shaped center over
the plain cookie and bake at 350 degrees about 15
minutes. Watch very closely so they brown quickly.
To serve put 1/2 tsp. jelly on plain cookie and
deplete of each cookie; place 1/2 marshmallow on
the jelly and stick under the broiler for a few
seconds to brown and seal. The jelly will fill in
these cookies very small and soft and perfect for
children really perfect for cookies.

1 cup sifted flour
1/2 tsp. baking powder
1/2 tsp. salt
1/2 tsp. soda
1/3 cup shortening
1 cup cocoanut
1/2 cup granulated sugar
1/2 cup brown sugar,
firmly packed
1 egg, unbeaten
1 tsp. vanilla
1/2 cup rolled oats

Sift flour once, measure, add baking powder, salt,
and soda; sift again. Cream shortening, add sugars
gradually and cream together, until light and fluffy.
Add egg and vanilla and beat well. Add flour, rolled
oats and cocoanut and mix thoroughly. Shape dough in
small balls and place on ungreased baking sheets. Bake
in a moderate oven (375 degrees F.) 12 to 15 minutes.

Makes two dozen cookies.

OATMEAL CRISPIES

1 cup shortening
2 tsp. grated orange peel
1 cup brown sugar
3/4 cup honey
2 eggs, well beaten
2 cups flour
1 1/2 tsp. salt
2 tsp. baking powder
1 tsp. soda
1 tsp. cinnamon
1/2 tsp. nutmeg
1/4 tsp. cloves
1/2 tsp. allspice
2 cups quick-cooking
oats
1 cup cornflakes
1/2 cup chopped walnuts

Cream together the shortening, orange peel and
sugar. Stir in the honey. Add eggs, well beaten.
Sift together the flour, salt, baking powder, soda,
and spices. Add to the creamed mixture along with
the cereals and walnuts. Mix well. Drop small
mound of dough from tsp. onto a greased cookie
sheet. Bake in moderate oven 375 degrees for 12
to 15 minutes.

Marie Ellingson

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PEANUT BARS (Unbaked)

58

- | | |
|-----------------------|-------------------|
| 1/2 cup rice crispies | 2 cups cornflakes |
| 1 cup cocoanut | 1/2 cup peanuts |
- Boil following until it forms a soft ball. It requires a lot of boiling over low heat:
- | | |
|---------------|--------------------------|
| 1/2 cup sugar | 1/2 cup white Karo syrup |
| 1 tbl. butter | 1/2 cup canned milk |

Pour over rest of ingredients and put in well greased pan. Cut in squares when cool.

RUM or WHISKEY BALLS (Men Like These)

- | | |
|----------------------------|----------------------|
| 1 1/2 cups Vanilla (plain) | 1/4 cup whiskey, rum |
| Wafers, rolled | or whatever Papa |
| 2 tbl. light Karo | has in the liquor |
| 1/2 cup powdered sugar | cupboard |
| | 1/2 cup nuts |

Mix all together and chill. Roll into balls. Dip in powdered sugar and cornstarch. (Mix about 1/4 cup of each together for dipping).

CHOCOLATE RUM BALLS (Ladies Like These Too)

- | | |
|------------------------|-----------------------|
| 1 pkg. Vanilla Wafers, | 2 oz. rum, whiskey |
| crushed (45 in box) | or what have we? |
| 1 cup powdered sugar | 1 1/2 cup nutmeats |
| 2 tbl. Karo | (1/2 cup used for |
| 2 tbl. cocoa | rolling the balls in) |
| | (Mixed with 1/2 cup |
| | granulated sugar of |
| | rolling) |

Winnie Schmitz

W A T E R ' S

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BANANA COOKIES

59

- | | |
|--------------------|---------------------------|
| 1 cup sugar | 1 1/3 cup crushed bananas |
| 1/2 cup shortening | 1 tsp. soda |
| 2 eggs | 1/2 tsp. salt |
| 1 tsp. cinnamon | 2 cups flour |
| 1 tsp. nutmeg | 1 cup raisins and nuts |
- Drop cookies. Bake at 375 degrees for 15 minutes.
Rose Evarts

SANDIES

- | | |
|----------------------------|-----------------------|
| 3/4 cup butter | 2 cups flour |
| 5 tbl. confectioners sugar | pinch of salt |
| 2 tbl. ice water | 1 cup pecans, cut up, |
| | not ground |

Mix in order given. Flour both hands, pinch off small pieces of dough, roll between palm of hands to size of small peanut shell. Bake 45 minutes at 275 degrees until light brown. As soon as taken from oven roll in confectioners sugar. This makes between 60 and 70 cookies. Store in covered tin.

May Ames

DATE SURPRISES

- | | |
|----------------|--------------------------|
| 1 cup sugar | 1 cup chopped dates |
| 1/4 cup butter | 1/2 cup nuts |
| 2 eggs | 3/4 cup flour |
| | 1 1/4 tsp. baking powder |

Cream butter, sugar; beat eggs, add flour, baking powder, nuts and dates. Then mix well. Bake 25 minutes at 350 degrees.

Pearle Reis

JUMBLES (Cookies)

- | | |
|--------------------|-------------------|
| 1/2 cup shortening | 1/2 tsp. salt |
| 1 cup sugar | 1/2 cup sour milk |
| 1 egg | 1 tsp. vanilla |
| 2 cups flour | 1/2 tsp. soda |

Drop by tsp. Sprinkle with sugar, cinnamon, if desired. Bake 10 to 12 minutes at 400 degrees.

Makes about three dozen.

4 large eggs 1 box brown sugar (1 lb.)

Beat well, then add:

2 cups flour (not sifted) 3 tbl. chocolate
2 tsp. baking powder 3 tbl. Dark Karo or
1 tsp. allspice molasses

Pour into cookie sheet and spread even; sprinkle top with walnut meats. Bake in 350 degree oven for 20 or 25 minutes.

When cool cover top with a very thin frosting:

1 cup powdered sugar 2 tsp. cream
 1/2 tsp. vanilla
 Mabel Kay

SPRITS COOKIE

1/2 lb. butter 1 cup sugar
2 1/2 cups flour 1/4 tsp. salt
1 egg 1 tsp. vanilla

Mix butter and sugar and salt; add egg, vanilla and flour, mix well. Put through cookie press or drop on cookie sheet by spoonfuls and flatten with glass covered with damp cloth. Bake in hot oven, 400 degrees.

Wilella Doll
sister of Viola Lawrence

BROWN SUGAR COOKIES

1 cup brown sugar 1/2 tsp. cream of tartar
2/3 cup shortening 1/2 tsp. soda
1 egg 1 tsp. vanilla
2 cups flour (sifted 1/4 tsp. salt
four times)

Cream shortening and sugar, add egg, vanilla. Add dry ingredients. Chill and form into balls. Flatten with glass or potato masher on cookie sheet. Bake at 375 degrees for 10 to 15 minutes.

May Ferch

(Very Good)

1 cup sifted all-purpose 1/2 cup butter or short-
flour ening
1/2 tsp. baking powder 1 cup sugar
1/2 tsp. salt 2 eggs
1 cup cut-up dates 1 tsp. vanilla
 1 cup chopped dates

Sift flour, baking powder and salt. Cream butter, gradually blend sugar. Add eggs, one at a time, and beat until light and fluffy. Gradually blend in dry ingredients beating well after each addition. Fold in dates and nuts. Spread evenly in a greased, square pan 7x11x11x2. Bake at 375 degrees F. about 30 minutes, cool, sprinkle with powdered sugar and cut in squares.

Eya Armstrong

JILL CREAM SOFTIES

1/2 cup shortening (part 1/2 tsp. salt
butter) 1/2 tsp. soda
1 1/2 cups sugar (white 1/2 tsp. baking powder
or brown) 1 cup thick sour cream
2 eggs 1 tsp. vanilla
3 1/2 cups flour

Sugar-cinnamon mixture- 1/4 cup sugar and 1 tsp. cinnamon.

Cream shortening, add sugar, cream well. Blend in well beaten egg and vanilla. Add to creamed mixture alternately with sour cream.

Drop by spoonfuls and sprinkle with cinnamon and sugar. Bake 12 minutes at 375 degrees.

Ruth Holliway

BUTTER SCOTCH COOKIES

1/2 cup shortening 1/2 tsp. vanilla
2 cups brown sugar 1 tsp. soda
2 eggs 1 tsp. cream of tartar
1/4 tsp. salt 3 cups pastry flour or
 2 3/4 cups reg. flour

Cream shortening & sugar, add beaten egg and vanilla. Sift dry ingredients. Add. Place in refrigerator. Slice, bake on greased sheet 10 minutes-375°.

Viola Lawrence

Melt:

1/4 lb. butter

1/4 lb. chocolate

Add:

1/4 cup sweetened

1/4 tsp. salt

Eagle Brand Milk

1 lb. powdered sugar

1 beaten egg

nuts to suit taste

1 tsp. vanilla

Mix ingredients in order given, then pour into a buttered dish and place in refrigerator until set.

Viola Lawrence

BILL'S SPECIAL TREAT

1/2 cup powdered milk

1/3 cup peanut butter--

1/3 cup molasses

either regular or
crunchy

Mix well and form in small balls the size of walnuts, or roll out by hand into a long coil and cut into small pieces. Dust with powdered milk and chill for a short time. This makes a good, wholesome candy, easy enough for even a child to make.

Lillian Gray

EAGLE BRAND FUDGE

Melt:

1/4 lb. butter

1/4 lb. chocolate

Add 1/4 cup sweetened Eagle Brand Milk. Add

1 tsp. vanilla, 1 tsp. salt, 1 lb. powdered sugar,

1 cup chopped nuts. Spread in shallow pan and chill.

Viola Lawrence

SEA FOAM CANDY

3 cups brown sugar

1 cup nuts (chopped)

1 cup boiling water

2 egg whites (stiffly
beaten)

Stir sugar and hot water until dissolved. Cook without stirring until it spins a thread. Remove from fire and wait until it stops bubbling, add gradually to stiffly beaten egg whites and beat until consistency to stand alone, add 1 tsp. vanilla and 1 cup chopped nuts. Drop on wax paper.

Florence Stewart

WEIGHTS--

16 ounces	1 pound
Sugar, white - 2 cups	1 pound
Sugar, brown-2 1/2 cups	1 pound
Flour, all purpose- 4 cups	1 pound
Flour, cake, sifted- 4 1/4 cups	1 pound
Margarine or shortening- 2 cups	1 pound
Cornstarch-3 cups	1 pound

MEASURES--

3 teaspoonfuls	1 tablespoonful
4 tablespoonfuls	1/4 cup
8 tablespoonfuls	1/2 cup
16 tablespoonfuls	1 cup
2 cups	1 pint
2 pints	1 quart
4 cups	1 quart
4 quarts	1 gallon
16 cups	1 gallon

CAN SIZES--

No. 10 can	3 quarts
No. 5 can	7 cups
No. 3 can	6 cups
No. 2 1/2 can	3 1/2 cups

SCOOPS--

1/2 cup	No. 8 scoop
1/3 cup	No. 12 scoop
1/4 cup	No. 16 scoop

DRY EGGS & MILK--

1 lb. egg powder- 4 cups plus 1 quart water	32 eggs
2 tablespoons egg powder plus 2 tablespoon water	1 egg
1 lb. milk powder- 4 cups plus 1 gallon water	1 gallon liquid milk
1/4 cup milk powder plus 1 cup water	1 cup liquid milk

Individual candle holders are made by tying a round candy mint upright against side of marshmallow with red string or ribbon. (Mint makes handle of candlestick). Plant tiny candle in middle of the marshmallow, set whole thing on a cookie. Another idea is to wrap empty spools in crepe paper and use to hold candles, miniature Xmas trees made of sprigs of holly or mistletoe or pine sprigs. These can be made to fit any occasion.

Harriet Yates

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